



# KANGARILLA ROAD

Chardonnay 2007

*Quintessential McLaren Vale*

## TASTING NOTES

This pale, light straw colored Chardonnay is accented with green hues and a nose of citrus driven aromas of lime and lemon together with zest and light tropical fruits. The palate brings the lively citrus and zest flavors together with light tropical fruits and white peach. This is an elegant style displaying tight acidity, great length of flavor together with integrated mid palate texture coming from the use of oak.

## VINIFICATION

This Chardonnay is a fresh citrus driven drinking style complemented by the light use of oak—30% of the wine is fermented in new French oak barriques. The wine matured for 100 days with daily barrel stirring. The oak component is unobtrusive yet critical to the overall aroma and flavor balance.

## VINTAGE

The 2007 vintage was one of the most difficult for many years with the vines and subsequent yields suffering severely from Australia's worst drought in recent history. Whilst vine health and canopies wilted under the extreme conditions, these wines from smaller crops show great intensity of aroma and flavor.

## VINEYARDS

This wine is from three distinctive vineyards within McLaren Vale. The Chardonnay from Kangarilla Road's McLaren Flat vineyards located at the northeastern section of the foothills which ripen later than other sub-regions. The resulting cooler climate wine is elegant and light.

Kangarilla Road's contract vineyard located between McLaren Flat and Seaview is on deep sand producing stressed conditions. The resultant wine from this vineyard is elegant yet powerful showing great zesty aromas and oiliness.

The final vineyard, adjacent to Kangarilla Road, is grown on a shallow soil structure resulting in powerful citrus and citrus blossom aromas and flavors.



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|------------------------------|--------------------------|
| <b>WINEMAKER:</b>            | Kevin O'Brien            |
| <b>BLEND:</b>                | 100% Chardonnay          |
| <b>ALCOHOL CONTENT:</b>      | 13.5%                    |
| <b>TOTAL ACIDITY (G/L):</b>  | 7.2                      |
| <b>PH:</b>                   | 3.30                     |
| <b>RESIDUAL SUGAR (G/L):</b> | 3.0                      |
| <b>BOTTLING DATE:</b>        | June 2007                |
| <b>APPELLATION:</b>          | McLaren Vale             |
| <b>SIZE:</b>                 | 750mL                    |
| <b>FOOD PAIRINGS:</b>        | Fish, poultry and salads |